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FOR IMMEDIATE RELEASE

Declare Your Independence from Boring Barbecues This Fourth of July:
Freedom of Expression Begins With a Creative Menu of Classic American Food

COLUMBUS, GA – June 29, 2010 -- Millions of Americans will fire up the grill this Independence Day and an overwhelming majority of them (more than 80%, according to the Hearth, Patio & Barbecue Association), are planning to feature hotdogs and hamburgers on their menu. Char-Broil is encouraging backyard chefs across America to declare their independence from boring barbecues this year by creating menus that give equal billing to all the food groups and keeping the grill lit from appetizers to dessert.

Cooking the whole meal on the grill has never been easier. Char-Broil's infrared cooking systems are perfect for both low and high temperature grilling, giving outdoor chefs the ability to plan an entire menu that can be cooked on the grill and enjoyed by all party guests -- from the traditionalist (i.e, hamburger lover!) to the foodie. A classic American meal of corn on the cob, tangy barbecue chicken,, and juicy sweet peaches, for instance, is bursting with new flavors when each item is prepped with a little creativity and grilled to perfection. (The following recipes are taken from the *Everybody Grills* cookbook. See more menu ideas at www.sizzleonthegrill.com).

Fresh Grilled Corn: Pull back on each corn husk but don't remove it. Remove and discard the corn silk. Soak the cobs in a pot of cold water for 15 minutes. Preheat the grill to medium. Remove the corn from the water and brush the kernels with olive oil. Spread corn with caramelized garlic or onion, fresh herbs, nutmeg, sea salt, and black pepper. Tie the husks back into place with twine. Place the prepared ears of corn over direct heat on the grill, turning every few minutes to create grill marks. Finish them with indirect heat on the top shelf of the grill with the over closed. Allow the corn to roast another 15 minutes.



BBQ Orange Chicken: Preheat grill to high. In a bowl, mix together orange juice, vinegar, oil, tomato paste and orange zest until smooth. Reduce heat to medium. Place chicken on grill away from heat, skin side down. Cook 15 minutes. Turn chicken, and grill for 10 additional minutes. Brush chicken pieces with sauce, and turn occasionally, cooking for an additional 10 minutes.



Ingredients for 4-5 servings: 2 ½ pounds chicken parts; ¼ cup vegetable oil, ¼ cup frozen orange juice concentrate, ½ cup white wine vinegar, ½ cup tomato paste, zest from one orange.

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Grilled Peaches with Raspberry Puree : Preheat grill to medium. Combine butter, 1 teaspoon of honey and brown sugar in a sauce pan. Bring to a low boil. Place the peaches in the sauce; let simmer 4-5 minutes. Remove the peaches from the sauce; place on grill with the cut side down. Turn peaches over after 2-3 minutes. Continue grilling 2-3 minutes more. Remove from grill. In a blender, puree orange juice, raspberries and remaining 2 teaspoons of honey to a sauce-like consistency. Place the peaches on a plate and drizzle them with the raspberry puree.

Ingredients for 4 servings: 4 medium peaches, sliced in half and pitted; 1 cup raspberries; ¼ cup orange juice; ¼ cup butter; 2 tablespoons brown sugar; 3 teaspoons honey; 1 ounce rum.

Char-Broil's new **Big Easy Infrared Smoker, Roaster & Grill** (\$199.99 at <http://www.charbroil.com/ProductInfo/54-95-1838/NEW-The-Big-Easy-Smoker-Roaster--Grill.aspx>) is the perfect outdoor cooker for chefs who are seeking creative ways to express themselves at their barbecues this summer. Ideal for smoking ribs, roasting chicken and/or grilling steaks, this 3-in-1 grill features temperature controls and accessories that will accommodate a variety of cooking and smoking styles.



The Big Easy Infrared Smoker, Roaster & Grill takes up little patio space, but can accommodate up to a 25-pound bird. Powered by propane, the cooker's versatility makes it a great patio companion to traditional outdoor grills: Wood chips or pellets can be placed in the stainless steel smoker box for a smoky flavor, the Roasting Basket is an easy alternative to a traditional rotisserie - place the meat in the basket and place the basket in the cooker, meats and vegetables grill evenly on the stainless steel grates, without flare-ups.

The Big Easy Infrared Smoker, Roaster & Grill cooks with infrared heat. Between the outer wall and inner wall of the cooker is a fully enclosed, specially designed propane burner. The heated inner wall radiates natural infrared heat that penetrates food evenly and seals the juices inside. The hot air that is generated escapes out of the top of the cooking chamber before it has a chance to dry out the food: the result is meat and vegetables that stay moist and tender.

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About Char-Broil: Based in Columbus, Georgia, Char-Broil (www.charbroil.com) is a leading marketer of infrared, gas, charcoal, portable, and electric outdoor barbecue grills sold under the Char-Broil®, Thermos®, Red®, Oklahoma Joe's®, and New Braunfels Smoker Company® brand names. Char-Broil markets and distributes a complete line of grills, smokers, fryers, and outdoor fireplaces, along with parts and accessories, throughout North America.

**Peach image from learninghowtocook.com; chicken image from BettyCrocker.com*